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7. LAMPIRAN

7.1. Hasil Pengolahan Data dengan SPSS

7.1.1. Uji Normalitas

- **Aktivitas Air (Aw)**

Tests of Normality							
Perlakuan		Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
Aw	Kontrol	.201	6	.200 [*]	.912	6	.452
	Klorin	.302	6	.092	.884	6	.287
	sabun anti bakteri	.201	6	.200 [*]	.904	6	.396

a. Lilliefors Significance Correction

*. This is a lower bound of the true significance.

- **pH Larutan Sebelum dan Sesudah Perendaman**

Tests of Normality							
		Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
pH	kontrol segar	.293	6	.117	.842	6	.136
	klorin segar	.172	6	.200*	.894	6	.342
	sabun segar	.274	6	.178	.851	6	.160
	kontrol kering	.304	6	.087	.808	6	.070
	klorin kering	.176	6	.200*	.928	6	.561
	sabun kering	.273	6	.183	.853	6	.167

a. Lilliefors Significance Correction

*. This is a lower bound of the true significance.

- Aktivitas Antioksidan**

Tests of Normality							
perlakuan		Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
antioksidan	kontrol segar	.231	6	.200 [*]	.912	6	.452
	klorin segar	.232	6	.200 [*]	.910	6	.437
	sabun segar	.286	6	.137	.825	6	.097
	kontrol kering	.251	6	.200 [*]	.918	6	.491
	klorin kering	.252	6	.200 [*]	.799	6	.058
	sabun kering	.293	6	.117	.823	6	.093

a. Lilliefors Significance Correction

*. This is a lower bound of the true significance.

- Kadar Kurkumin**

Tests of Normality							
perlakuan		Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
kurkumin	kontrol segar	.266	6	.200 [*]	.836	6	.121
	klorin segar	.284	6	.142	.806	6	.067
	sabun segar	.245	6	.200 [*]	.878	6	.260
	kontrol kering	.208	6	.200 [*]	.947	6	.719
	klorin kering	.192	6	.200 [*]	.900	6	.376
	sabun kering	.157	6	.200 [*]	.952	6	.752

a. Lilliefors Significance Correction

*. This is a lower bound of the true significance.

- **Intensitas Warna**

Tests of Normality							
		Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
L	kontrol segar	.189	6	.200 [*]	.981	6	.957
	klorin segar	.206	6	.200 [*]	.904	6	.395
	sabun segar	.208	6	.200 [*]	.919	6	.496
	kontrol kering	.222	6	.200 [*]	.887	6	.302
	klorin kering	.177	6	.200 [*]	.984	6	.970
	sabun kering	.191	6	.200 [*]	.897	6	.354
A	kontrol segar	.193	6	.200 [*]	.890	6	.316
	klorin segar	.248	6	.200 [*]	.923	6	.525
	sabun segar	.147	6	.200 [*]	.983	6	.964
	kontrol kering	.286	6	.136	.808	6	.070
	klorin kering	.241	6	.200 [*]	.906	6	.408
	sabun kering	.137	6	.200 [*]	.970	6	.893
B	kontrol segar	.166	6	.200 [*]	.965	6	.854
	klorin segar	.256	6	.200 [*]	.926	6	.547
	sabun segar	.262	6	.200 [*]	.793	6	.051
	kontrol kering	.210	6	.200 [*]	.905	6	.406
	klorin kering	.192	6	.200 [*]	.921	6	.509
	sabun kering	.242	6	.200 [*]	.830	6	.107

a. Lilliefors Significance Correction

*. This is a lower bound of the true significance.

- **Total Mikroorganisme**

Tests of Normality							
perlakuan		Kolmogorov-Smirnov ^a			Shapiro-Wilk		
		Statistic	df	Sig.	Statistic	df	Sig.
jamur	kontrol	.183	6	.200 [*]	.960	6	.820
	klorin	.319	6	.056	.683	6	.004
	sabun	.236	6	.200 [*]	.928	6	.565

a. Lilliefors Significance Correction

*. This is a lower bound of the true significance.



7.1.2. Uji One Way ANOVA

- Aktivitas Air (Aw)**

aw

Duncan

Perlakuan	N	Subset for alpha = 0.05	
		1	2
Kontrol	6	.45783	
Klorin	6		.54400
sabun anti bakteri	6		.55317
Sig.		1.000	.359

Means for groups in homogeneous subsets are displayed.

- pH Larutan Sebelum dan Sesudah**

pH

Duncan

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
sabun segar	6	3.53500			
sabun kering	6		5.71500		
kontrol segar	6			6.90167	
kontrol kering	6			7.21833	
klorin kering	6				9.48500
klorin segar	6				9.75000
Sig.		1.000	1.000	.273	.358

Means for groups in homogeneous subsets are displayed.

- Aktivitas Antioksidan**

antioksidan

Duncan

perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
sabun kering	6	8.86991E1			
kontrol kering	6	8.91633E1			
klorin kering	6	9.30429E1			
klorin segar	6		2.69051E2		
sabun segar	6			3.10213E2	
kontrol segar	6				3.53112E2
Sig.		.505	1.000	1.000	1.000

Means for groups in homogeneous subsets are displayed.

- Kadar Kurkumin**

kurkumin

Duncan

perlakuan	N	Subset for alpha = 0.05					
		1	2	3	4	5	6
sabun kering	6	6.84813E3					
kontrol kering	6		7.89570E3				
klorin kering	6			8.46325E3			
klorin segar	6				1.46109E4		
sabun segar	6					1.84070E4	
kontrol segar	6						2.24104E4
Sig.		1.000	1.000	1.000	1.000	1.000	1.000
Means for groups in homogeneous subsets are displayed.							

- **Intensitas Warna**

L

Duncan

Perlakuan	N	Subset for alpha = 0.05	
		1	2
klorin kering	6	57.69167	
kontrol segar	6	57.96500	57.96500
sabun segar	6	58.35833	58.35833
sabun kering	6	58.45833	58.45833
klorin segar	6	58.54500	58.54500
kontrol kering	6		58.81667
Sig.		.079	.080

Means for groups in homogeneous subsets are displayed.

a

Duncan

Perlakuan	N	Subset for alpha = 0.05			
		1	2	3	4
kontrol kering	6	1.46500E1			
sabun kering	6	1.51917E1	1.51917E1		
klorin kering	6		1.62050E1	1.62050E1	
kontrol segar	6			1.67833E1	
sabun segar	6				2.01350E1
klorin segar	6				2.06367E1
Sig.		.346	.083	.315	.382

Means for groups in homogeneous subsets are displayed.

b

Duncan

perlakuan	N	Subset for alpha = 0.05		
		1	2	3
klorin kering	6	3.02317E1		
sabun kering	6	3.04167E1	3.04167E1	
kontrol segar	6	3.11500E1	3.11500E1	
kontrol kering	6		3.25050E1	3.25050E1
sabun segar	6		3.25767E1	3.25767E1
klorin segar	6			3.36650E1
Sig.		.403	.060	.292

Means for groups in homogeneous subsets are displayed.

- Total Mikroorganisme**

jamur

Duncan

perlakuan	N	Subset for alpha = 0.05	
		1	2
klorin	6	1.00	
kontrol	6	2.50	
sabun	6		6.00
Sig.		.219	1.000

Means for groups in homogeneous subsets are displayed.

7.2. Hasil Analisa Mikroorganisme

- **Sampel Kontrol**



Kontrol Batch 1



Kontrol Batch 1



Kontrol Batch 1



Kontrol Batch 2



Kontrol Batch 2



Kontrol Batch 2



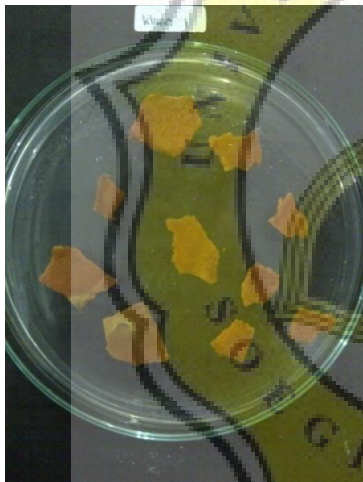
- **Sampel dengan Perlakuan Perendaman Klorin**



Klorin Batch 1



Klorin Batch 1



Klorin Batch 1



Klorin Batch 2



Klorin Batch 2



Klorin Batch 2



- **Sampel dengan Perlakuan Perendaman Sabun Anti Bakteri Komersil**



Sabun Batch 1



Sabun Batch 1



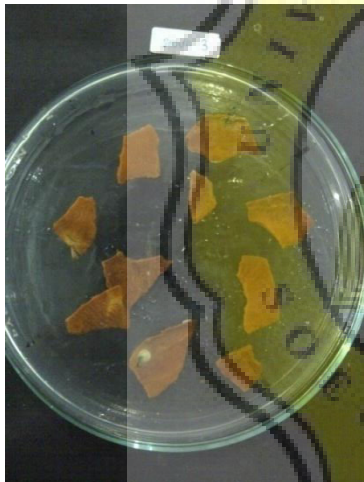
Sabun Batch 1



Sabun Batch 2



Sabun Batch 2



Sabun Batch 2

